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PUBLICATIONS OF THE  
WESTERN REGIONAL RESEARCH LABORATORY, ALBANY, CALIFORNIA  
U.S. Bureau of Agricultural and Industrial Chemistry  
Agricultural Research Administration  
U. S. Department of Agriculture

(The Information Sheets are available on request. A limited number of reprints of some of the journal articles are also available. Those not available are marked with an asterisk.)

### DEHYDRATION OF FOODS

#### Information sheets on dehydration:

- 1 Procedure for brine peeling various vegetables. 1943.
- 163 General information on dehydration of vegetables. 1942.
- 164 Dehydrated beets. 1942.
- 165 Dehydrated cabbage. 1942.
- 166 Dehydrated carrots. 1942.
- 167 Dehydrated greens. 1942.
- 168 Dehydrated onions. 1942.
- 169 Dehydrated sweetpotatoes. 1942.
- 170 Dehydrated white or Irish potatoes. 1942.
- 171 Dehydrated rutabagas. 1942.
- 172 Present status of food dehydration in the United States. 1942.
- 185 Packaging and storage of dehydrated vegetables. 1942.

#### Information sheets (unnumbered) on dehydration (1942):

The waste disposal problem in vegetable dehydration.

Production in 1941 of thirteen vegetables important in dehydration.

Major producing areas of fourteen vegetables important in dehydration, crop year 1939, with maps.

California production of twelve vegetables important in dehydration.

Vegetable dehydration plants in the United States.

Manufacturers of drying equipment for food and allied products.

California prune and grape driers and proximity to major producing areas.

102 Sources of preparation equipment for vegetables for dehydration.

32 Summary of preparation equipment and labor requirements in vegetable dehydration.

Analysis of processing costs in vegetable dehydration—equipment costs, labor requirements, flow sheets. (Separate sheets for plants with capacities of 830, 1670, 3330, and 8330 pounds per hour.)

#### Dehydrater designs (1942):

Type A - Transverse flow cabinet dehydrater.

Type C - 10-ton counterflow tunnel dehydrater.

Type E - 20-ton counterflow tunnel dehydrater.

Type G - 35-ton center-exhaust tunnel dehydrater with recirculation.

Type I - Steam-heated cabinet dehydrater (Single truck unit).

Type J - Steam-heated cabinet dehydrater (Double truck unit).

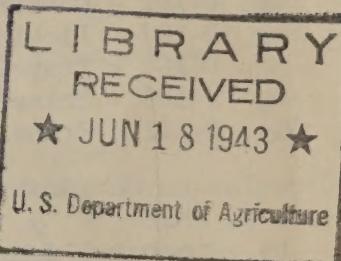
Type K - Coal-burning cabinet dehydrater (Single truck unit).

Type L - Coal-burning cabinet dehydrater (Double truck unit).

Dwg. C-76 - Onion bin dryer.

Dwg. D-96 - Multi-bin finisher.

Dwg. D-100 - Vegetable dehydrater, tunnel type, initial stage.



#### Dehydrater designs:

- Dwg. B-103 - Metal cloth self-stacking trays.
- Dwg. D-104 - Vegetable dehydrater, tunnel type, second stage.
- Dwg. D-105 - Vegetable dehydrater, tunnel type, details.
- Dwg. D-106 - Vegetable dehydrater, tunnel type, details.

#### Preparation equipment designs:

- Dwg. D-73 - Continuous vegetable steam blancher, Model A.
- Dwg. D-75 - Picking and trimming table, Model A.
- Dwg. C-79A - Radiant-heat oil-fired root peeler.
- Dwg. C-80A - Appurtenances for radiant-heat root peeler.
- Dwg. D-101 - Continuous steam blancher, Model B.
- Dwg. D-102 - Picking and trimming table, Model B.
- Dwg. D-103 - Tray-loading and de-traying table.
- Dwg. D-109 - Brine peeler, No. 1.
- Dwg. D-111 - Brine peeler, No. 2.

#### Circular on dehydration:

E. M. Chace, W. A. Noel, and V. A. Pease. Preservation of fruits and vegetables by commercial dehydration. U.S.D.A. Circular 619. 1942.

#### Journal articles on dehydration:

H. J. Loeffler and J. D. Ponting. Ascorbic acid. Rapid determination in fresh, frozen, or dehydrated fruits and vegetables. Indus. and Engin. Chem., Anal. Ed. 14:846-849. 1942.

B. Makower and G. L. Dehority. The equilibrium moisture content of some dehydrated vegetables. Indus. and Engin. Chem. 35:193-197. 1943.

J. P. Nielsen. Rapid determination of starch in vegetables. Indus. and Engin. Chem., Anal. Ed. 15:176-179. 1943.

A. L. Pitman, W. Rabak, and H. Yee. Packaging requirements for dehydrated vegetables. Food Indus. 15(1):49-52, 104. 1943.

R. M. Reeve. Facts of vegetable dehydration revealed by microscope. Food Indus. 14(12):51-54, 107-108. 1942.

\*T. L. Swenson. Cooperative research on egg dehydration. Washcoegg 20:3(21). July, 1942.

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I. Food Indus. 14(10):43-46, 106. 1942.  
II. Food Indus. 14(11):47-50, 103. 1942.  
III. Food Indus. 14(12):47-50, 103-109. 1942.

W. B. Van Arsdel. Some engineering problems of the new vegetable dehydration industry. Heating, Piping and Air Conditioning 15:157-160. 1943.

#### FREEZING PRESERVATION OF FOODS

#### Information sheets on frozen foods:

- 87 Bibliography on freezing preservation of fruits and vegetables. 1942.
- 178 Prefreezing treatment for frozen apricots. 1942.
- 181 Use of freezing storage to prolong the peach packing season. 1942.

## Bulletin on frozen foods:

E. L. Overholser, J. A. Berry, H. C. Diehl, M. Boggs, and E. N. Todhunter. Locker freezing of fruits and vegetables. Wash. Agr. Expt. Sta. Pop. Bul. 161. 1941.

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H. Boggs, H. Campbell, and C. D. Schwartze. Factors influencing the texture of peas preserved by freezing. Food Research 7:272-287. 1942.

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